



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER CUVÉE CHRISTINE 2017 VENDANGE TARDIVE



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,37°**
- Acidity : **3,14 grs/l**

- Residual sugar : **123,26 grs/l**

HISTORY

Christine Schlumberger (1894-1971) looked with talent and firmness after the management of Domaines Schlumberger during nearly twenty years.

The Late Harvest (Vendanges Tardives - appellation since 1984) are wines harvested in overmaturity, several weeks after the harvest. Contrary to certain types of sweet wines, they maintain a freshness and natural acidity with a flavour that is unique in the world.

LOCATION

Our Gewurztraminer Vendanges Tardives comes exclusively from our Grand Cru Kessler.

WINE-MAKING

Harvested manually from our steep vineyards, the grapes are then transported in small crates (to prevent the berries from getting crushed) to our winery where they are then slowly pressed. After racking for about 3 days, the perfectly clear juices are put to ferment in tuns where the temperature is strictly controlled. Fermentations last from 1 to 3 months until spring. The wines are then stabilised, filtered and then bottled.

TASTING

Technical sheet elaborated by M. Pascal Leonetti "Best Sommelier of France 2006" October 2019

The robe is deep golden yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and of medium intensity. We perceive a dominant of overripe, exotic scents (passion fruit, mango), but also spices (ginger) and flowers (lily). The airing enhances these scents and reveals citrus fruits (blood orange), honey and yellow fruits (peach, quince). The nose reflects the splendid quality of the grapes. A bit restrained, the nose signs a nice evolution over time.

The onset in the mouth is fleshy, liquorish and silky. The alcoholic base is balanced. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. The range of flavours is in line with that of the nose, still restrained but dominated by exotism (mango, banana, passion fruit, quince, peach), flowers (lily) and spices (crystallised ginger). We perceive an underlying bitterness. The finish has a long length, 9-10 caudalies, with a fine vivacity and a light but persistent bitterness. The balance shows an excellent quality of liqueur. The impact of the Botrytis honors the structure and gives it a good ageing potential.

SERVING

Superb wine which can be associated with a blue-veined cheese, such as the Roquefort, but also, at the end of a meal; with a mango and coconut crumble, skewers of caramelised pineapple with vanilla, mini turnovers filled with banana, passion fruit and crystallised ginger. Serve at a temperature of 12°C.

